# Afterschool Snack Program (ASP) Production Record for Ages 3-4 – Completed Sample

Sponsor:	ABC school district		Week of:	September 14	to	September 18, 2020
Site: XY	Z site	<b>Ages:</b> 3-4				

ASP snacks for preschoolers must include two of the five components: 1) unflavored low-fat or fat-free milk (M); 2) vegetables (V); 3) fruits (F); 4) grains (G); and 5) meat/meat alternates (MMA). Juice cannot be served when milk is the only other component. For more information, see the Connecticut State Department of Education's (CSDE) resources, ASP Meal Pattern for Preschoolers, Menu Planning Guide for Preschoolers in the NSLP and SBP, and Afterschool Snack Program Handbook.

	Α	В			С			D	E	F	G	Н	I	J
Day of snack service	Food item	Serving size	Components Check (✓) at least 2				Temperatures  Potentially	Total	Total amount	Number of snacks served Complete after snack service			Number of	
			M	v	F	G	ММА	hazardous foods (PHFs) only	servings prepared	of food used	STUDENTS Reimbursable snacks	ADULTS	TOTAL (G + H)	servings leftover (I - G)
Monday	Low-fat milk	4 fluid ounces	V					38° F	100	100	96	4	100	0
	Whole-grain cereal, bowl pack	½ ounce				V		NA	100	100				
	Whole-grain roll, 1	½ ounce				<b>\</b>		NA	100	100	93	4	97	3
Tuesday	Low-fat cheese cubes	½ ounce					$\overline{\Delta}$	40° F	100	3 1/8 pounds				
	Fat-free Greek yogurt	1/4 cup					V	40° F	100	6 ½ quarts	97	3	100	0
Wednesday	Blueberries	½ cup			Ø			NA	100	3 1/8 gallons				
	Whole-grain granola (extra food item)	1 tablespoon						NA	100	6 ½ cups				
	Carrot sticks, thinly sliced	¹/₂ cup		V				NA	100	19.6 pounds	95	3	98	2
Thursday	Peanut butter	1 tablespoon					Ø	NA	100	6 ½ cups				
Friday	Cucumber slices	½ cup		V				NA	100	19.2 pounds	96	3	99	1
	Fruit salad	½ cup			V			NA	100	3 1/8 gallons				
								_						

## **ASP Production Record for Ages 3-4 – Completed Sample**

#### Instructions

Complete columns A-F before snack service.

- **Column A Food item:** List each food item from the planned snack menu.
- Column B Serving size: For each food item in column A, list the serving size. The serving size must be at least the minimum quantity required by the ASP Meal Pattern for Preschoolers.
- Column C Components: Check (✓) the snack components provided. There must be at least two components. For information on the ASP meal pattern and crediting requirements, see the CSDE's ASP Meal Pattern for Preschoolers and Menu Planning Guide for Preschoolers in the NSLP and SBP.
- Column D Temperatures for PHFs: When applicable, check and record the actual temperature of any PHFs with a properly calibrated clean and sanitized thermometer. PHFs support the rapid growth of bacteria and must be kept hot (135° F or hotter) or cold (41° F or colder), per the Food and Drug Administration's (FDA) Food Code. For more information, visit the CSDE's Food Safety for Child Nutrition Programs webpage.
- Column E Total servings prepared: For each snack component, indicate the total number of servings prepared for students.
- Column F Total amount of food used: For each snack component, indicate the total amount of food used to meet the meal pattern requirements. This is based on the serving size (column B) and the number of planned snacks (column E). For example, if a site serves 100 children a snack of a 1-ounce whole-grain roll with 1 ounce of low-fat cheese, the total food used is 100 rolls and 6.25 pounds of low-fat cheese. Use the USDA's Food Buying Guide for Child Nutrition Programs to determine the amount of purchased food that meets the requirements. For processed foods, review the product's Child Nutrition (CN) label or product formulation statement (PFS). For more information, see the CSDE's handouts, Child Nutrition (CN) Labeling Program, Product Formulation Statements, Accepting Processed Product Documentation in the NSLP and SBP, and Crediting Commercial Meat/Meat Alternate Products in the NSLP and SBP; and visit the "Crediting Commercial Processed Products" section of the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage. Foods made on site must have a standardized recipe that documents crediting information. For more information, visit the "Crediting Foods Prepared on Site" section of the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage.

#### Complete columns G-J after snack service.

- Column G Number of snacks served (STUDENTS): Indicate the total number of snacks taken by students. This is the total number of reimbursable snacks served for the day.
- Column H Number of snacks served (ADULTS): Indicate the total number of snacks taken by adults. Adult snacks are not reimbursable.
- Column I Number of snacks served (TOTAL): Indicate the total number of snacks taken by students and adults. This equals column G plus column H.
- Column J Number of servings leftover: Indicate the total number of servings that were prepared but not served. This equals column I minus column G.

## **ASP Production Record for Ages 3-4 – Completed Sample**

#### Resources

```
Afterschool Snack Program (CSDE website):
                                                                         Connecticut Nutrition Standards (CSDE website):
   https://portal.ct.gov/SDE/Nutrition/Afterschool-Snack-Program
                                                                            https://portal.ct.gov/SDE/Nutrition/Connecticut-Nutrition-
                                                                             Standards
Afterschool Snack Program Handbook (CSDE):
   https://portal.ct.gov/-
                                                                         Healthy Food Certification (CSDE website):
   /media/SDE/Nutrition/ASP/ASPHandbook.pdf
                                                                            https://portal.ct.gov/SDE/Nutrition/Healthy-Food-Certification
Afterschool Snack Program Meal Pattern for Preschoolers CSDE):
                                                                         List of Acceptable Foods and Beverages (CSDE website):
   https://portal.ct.gov/-
                                                                            https://portal.ct.gov/SDE/Nutrition/List-of-Acceptable-Foods-
   /media/SDE/Nutrition/ASP/MealPatternASPpreschool.pdf
                                                                            and-Beverages
Afterschool Snack Program Production Record for Ages 3-4 –
                                                                         Menu Planning Guide for Preschoolers in the NSLP and SBP (CSDE):
   Completed Sample (CSDE):
                                                                            https://portal.ct.gov/-
   https://portal.ct.gov/-
                                                                             /media/SDE/Nutrition/NSLP/Preschool/MPGpreschool.pdf
   /media/SDE/Nutrition/ASP/Forms/ProductionRecordASP
                                                                         Overview of the ASP Meal Pattern Requirements for Preschoolers
   ages3-4_sample.pdf.
                                                                             (CSDE):
Afterschool Snack Program Sample Menu for Ages 3-4 (CSDE):
                                                                            https://portal.ct.gov/-
   https://portal.ct.gov/-
                                                                             /media/SDE/Nutrition/ASP/OverviewASPMealPatternRequireme
   /media/SDE/Nutrition/ASP/SampleMenuASP_ages3-4.pdf
                                                                            nts_preschool.pdf
Comparison of Meal Pattern Requirements for Preschool and Grades K-
                                                                         Noncreditable Foods for Preschoolers in the NSLP and SBP (CSDE):
   12 in the ASP (CSDE):
                                                                            https://portal.ct.gov/-
   https://portal.ct.gov/-
                                                                             /media/SDE/Nutrition/NSLP/Crediting/NoncreditableFoodsSNP
   /media/SDE/Nutrition/ASP/ComparisonPreschoolGradesK-
                                                                            preschool.pdf
   12ASP.pdf
                                                                         Vegetables Component and Fruits Component for Preschoolers in the
                                                                         ASP
                                                                                                                                    (CSDE):
                                                                         https://portal.ct.gov/-
                                                                         /media/SDE/Nutrition/ASP/VFcomponentASP_preschool.pdf
```

### **ASP Production Record for Ages 3-4 – Completed Sample**



For more information, review the CSDE's *Menu Planning Guide for Preschoolers in the NSLP and SBP* and *Afterschool Snack Program Handbook* and visit the CSDE's Afterschool Snack Program webpage, or contact the school nutrition programs staff in the CSDE Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This form is available at https://portal.ct.gov/-/media/SDE/Nutrition/ASP/Forms/ProductionRecordASP\_ages3-4\_sample.pdf.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: How to File a Complaint, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of age, ancestry, color, criminal record (in state employment and licensing), gender identity or expression, genetic information, intellectual disability, learning disability, marital status, mental disability (past or present), national origin, physical disability (including blindness), race, religious creed, retaliation for previously opposed discrimination or coercion, sex (pregnancy or sexual harassment), sexual orientation, veteran status or workplace hazards to reproductive systems, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes.

Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Levy Gillespie, Equal Employment Opportunity Director/Americans with Disabilities Coordinator (ADA), Connecticut State Department of Education, 450 Columbus Boulevard, Suite 505, Hartford, CT 06103, 860-807-2071, levy.gillespie@ct.gov.